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SUPER QUAT 5 IN 1

- DISINFECTANT •SANITIZER •DEODORIZER *VIRUCIDE
- MILDEWSTAT •KILLS 99.999% OF BACTERIA IN 60 SECONDS***
- FORMULATED FOR 3rd SINK^{TT} • CONCENTRATED

PRODUCT BULLETIN

(see label for complete instructions)

Super Quat 5 in 1 is designed for use in hospitals, nursing homes, hotels, schools, homes, athletic/recreational facilities/tanning spas, food processing plants, food service establishments, restaurants, bars, animal quarters, kennels where disinfection, sanitization and deodorization is of prime importance. Formulated to disinfect hard nonporous, inanimate environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs, cabinets, tables, chairs, tanning beds, and telephones. This product deodorizes those areas, which generally are hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, pet areas and any other areas which are prone to odors caused by microorganisms.

*****An effective sanitizer for use of food contact surfaces in 60 seconds at 200ppm active quaternary against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Yersinia enterocolitica, and Listeria monocytogenes.**

^{TT}Formulated for 3rd Sink food contact surface sanitization.

#1Gallon makes 512 gallons of food contact surface sanitizer solution.

DIRECTIONS FOR USE

DISINFECTION: Apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre cleaning step is required. Prepare a fresh solution for each use. Surfaces which may contact food must be rinsed thoroughly with potable water after use.

For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray.

NOTE: For spray applications, cover or remove all food products.

GENERAL DISINFECTION: Add 3 oz. of this product per 5 gallons of water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, and Yersinia enterocolitica.

HOSPITAL DISINFECTION; Add 3 1/2 oz. of this product per 5 gallons of water for disinfection against Pseudomonas aeruginosa and Vancomycin intermediate resistant Staphylococcus aureus (VISA), as well as the organisms listed under the GENERAL DISINFECTION section.

To disinfect food processing premises: Add 3 oz. per 5 gallons of water. For heavily soiled areas, a pre-cleaning step is required. Apply with a mop, sponge or hand pump trigger sprayer to wet surfaces thoroughly. Remain wet for 10 minutes, remove excess liquid. Before use, remove or protect food products and packaging from area. Rinsed with potable water.

To disinfect food service establishment or restaurant food contact surfaces: countertops, outside of appliances, tables, add 3 oz. of this product per 5 gallons of water. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

DISINFECTION OF POULTRY EQUIPMENT, ANIMAL QUARTERS AND KENNELS: , apply a use-solution of 3 1/2 oz. of this product per 5 gallons of water.

DISINFECTING POTATO STORAGE AREA AND EQUIPMENT- Follow general disinfection (3oz. per 5 gal) procedure described above. All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

GENERAL DEODORIZATION: add 3 ounces to 5 gallons of water (or equivalent use dilution) (469 PPM active quat). Let air dry.

Continued on next panel:

MILDEWSTAT: add 3 oz. per 5 gal of water. Apply with a cloth, mop, sponge, or hand pump trigger sprayer making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears.

***VIRUCIDAL ACTIVITY:** This product, when used on environmental, inanimate, hard nonporous surfaces at 3 1/2 oz. per 5 gallons of water exhibits effective virucidal activity against Influenza A2/Japan (representative of the common flu virus), Herpes Simplex Type 1 (causative agent of fever blisters), **Adenovirus Type 5** (causative agent of upper respiratory infections), Vaccinia virus (representative of the pox virus group), and Avian influenza A/Turkey/Wisconsin (causative agent of an acute avian lower respiratory tract infection), HIV-1 (Human Immunodeficiency Virus Type1), Newcastle Disease Virus, Laryngotracheitis virus, Hepatitis B virus (HBV) and Hepatitis C virus (HCV), Bovine Viral Diarrhea Virus (BVDV), Human Coronavirus (ATCC VR-740, Strain229E), Porcine Respiratory & Reproductive Syndrome Virus (PRRSV) (Strain NVSL), and SARS associated Coronavirus.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

SANITIZATION: This product is an effective sanitizer at an active quaternary concentration of 200-400ppm when diluted in water up to 650 ppm hardness (CaCO₃) in public eating establishments, dairies and food processing plants against Escherichia coli (ATCC11229), Escherichia coli 0157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), and Campylobacter jejuni (ATCC 29428). Remove all gross food particles and soil from areas, which are to be sanitized with a good detergent, pre-flush, pre soak or pre scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

Sanitization of public eating establishment food contact surfaces is regulated under 40CFR180.940.

To sanitize pre-cleaned and potable water- rinsed, non-porous, public eating establishment food contact surfaces: Prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces to 4 gallons water, 2.5-5 oz/10 gal. water, or 5-10 oz/ 20 gallons of water.

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils), immerse in a 200-400 ppm active quaternary solution for at least 60 seconds. Remove, drain, air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with cloth, sponge, low pressure sprayer or hand trigger sprayer. Wet for at least 60 seconds and let air dry. Do not rinse.

Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940;

1. Remove gross food particles and soil. 2. Thoroughly wash articles with a compatible detergent or cleaner. 3. Rinse with potable water.
4. Sanitize with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) 200-400 ppm active quaternary) for at least 60 seconds.
5. Drain and then let air dry. Non-immersed items must be allowed to air dry.

KILLS HIV-1, HBV, and HCV ON PRE-CLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS Virus Type 1 (HIV-1) (associated with AIDS), Hepatitis B virus (HBV) and Hepatitis C virus (HCV) .

SEE LABEL FOR SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV AND HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS. PERSONAL PROTECTION: DISPOSAL AND WASTE